

Basic Beer Recipe

American Light



American Light is one of our lightest beers, yet it carries substantial barley malt flavor as well as the crisp character of its rice malt. It is lightly hopped to not overwhelm the lightness of its flavor. This kit includes 3.3# of Gold malt extract and 1# of rice syrup.

Directions

1. Place 6 quarts of cold water into a stainless saucepan and bring to a boil..
2. Turn off the heat and empty the malt extract (in bag, can, or jar), and the rice syrup, liquid or dry, into the hot water. Add 1 oz. of Willamette hops.
3. Boil the water and malt mixture (called wort) for 30 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil. Stir to avoid scorching the bottom of the pan. After the 30 minutes, add ½ oz. of Liberty hops boil 2 more minutes. Use the entire package of hops if you want a hoppier (more bitter) beer. Turn off heat.
4. Sterilize your primary or single-stage fermentor with your sterilizing material according to its directions. If recommended by the sanitizer, rinse with hot water, or air dry.
5. Fill the fermentor with 3¾ gallons of cold water. (You can pre-cool your hot wort by placing your pot carefully into a sink of cold ice water for 15 minutes). Carefully pour the hot wort into the cold water in the fermentor. Top up to 5.25 gallons.
6. When the wort mixture in the fermentor lowers to below 80°F, add your re-hydrated dry beer yeast. Re-hydrate the yeast according to the directions on the reverse side. (Liquid beer yeast is always an option for the brewer). **(If using a liquid yeast, follow instructions on the package).**
7. Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). Ferment at 60°-72°F for about two weeks. If doing a double stage fermentation, syphon the beer into the glass carboy after 5-7 days in the plastic primary fermentor (the beer may be transferred to the glass carboy as soon as the foam has fallen far enough so the carboy will not overflow). If in 14 days the beer appears to have ceased fermentation, it may be bottled.
8. **Bottling, Single-Stage Fermentor:** Syphon the beer carefully into **sterilized** bottles. Pour ¾-1 tsp of corn sugar into each bottle. Cap. Turn the bottle upside down several times to mix in sugar.
Bottling, 2-Stage Fermentor: Rack beer carefully off the sediment into the sterilized plastic fermentor from the glass carboy. Dissolve ¾-1 cup of corn sugar in 4 oz. of water and stir gently into the beer. Bottle and cap.
9. Store upright at room temperature for 14 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several weeks.
11. The sediment at the bottom of your beer bottles is a natural yeast deposit, very high in B vitamins. Enjoy!

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